Application No.: 10/565,383

Amendment dated December 22, 2008

Reply to Office Action of September 22, 2008

AMENDED SET OF CLAIMS

Docket No.: 1422-0707PUS1

Please amend the claims as follows:

1. (Currently Amended) A quality improver for composition for improving the quality of a

deep-fried food compared to the quality of the same deep-fried food prepared without said

composition, characterized in that the quality improver comprises comprising

a polysaccharide powder having an average particle size of 20 µm or less, wherein the

polysaccharide is selected from the group consisting of guar gum, pectin, xanthane gum, alginic

acid and carboxymethyl cellulose.

2. (Currently Amended) The quality improver for a deep-fried food composition according

to claim 1, wherein the polysaccharide powder is obtained by subjecting a polysaccharide to jet

pulverization or freeze pulverization.

3. (Currently Amended) The quality improver for a deep-fried-food composition according

to claim 1 or 2, wherein the polysaccharide is alginic acid, pectin and/or pectin; or a combination

of alginic acid and pectin.

4. (Currently amended) A frying powder comprising the quality improver for a deep fried

food composition as defined in claim 1.

5. (Currently amended) A frying food comprising the quality improver for a deep-fried food

composition as defined in claim 1.

6. (Currently amended) A deep-fried food prepared by cooking using the quality improver

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for a deep-fried food composition as defined in claim 1, or the frying powder as defined in claim

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4.

7. (New) The composition according to claim 1, wherein the average particle size of the

polysaccharide powder is 15  $\mu$ m or less.

8. (New) The composition according to claim 1, wherein the average particle size of the

polysaccharide powder is 10  $\mu$ m or less.

9. (New) The composition according to claim 1, wherein the average particle size of the

polysaccharide powder is from 1 to 15  $\mu$ m.

10. (New) The composition according to claim 1, wherein the average particle size of the

polysaccharide powder is from 1 to 10  $\mu$ m.

11. (New) The composition according to claim 1, wherein the polysaccharide is selected

from the group consisting of guar gum, pectin, xanthane gum and carboxymethyl cellulose.

12. (New) The composition according to claim 1, wherein the polysaccharide is selected

from the group consisting of guar gum, pectin and alginic acid.

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